



Christmas & New Year

2025 - 2026



Foxfields Country Hotel
Hotel & Weddings



ARTISAN RIBBLE VALLEY

Contact Us

01254 822 556 | www.foxfieldshotel.com

All enquiries please email enquiries@foxfieldshotel.co.uk

Our Address

Whalley Road, Billington,
Clitheroe, Lancashire, BB7 9HY



A time to celebrate
Season's Greetings

Sitting elegantly in the heart of the Ribble Valley, Foxfields Country Hotel is nestled within 9 acres of beautiful landscaped gardens. We offer a truly unique setting for every Christmas celebration. From memory making moments as a family to glittering party events.

Whether you are winding down with loved ones or dancing the night away with colleagues, our delicious menus, fine wines and sensational cocktails will ensure you have a truly memorable festive period.



£27.50 Per Person

*Add a glass of Prosecco for an extra £8
or Mulled Wine for an extra £5.50*

Festive Afternoon Tea

Spiced Sweet Potato and Coconut Soup, Coriander Oil, Croutons (VE) (Gluten free on request)

Pigs in Blankets

Pork Cranberry and Sage Sausage Roll

Sandwiches

Sliced Turkey and Cranberry Sauce on White

Egg Mayonnaise and Cress on Brown

Coronation Chicken Wrap

Roast Ham, Wholegrain Mustard Mayonnaise and Tomato on Brown

Mini Mince Pie

Macaroon

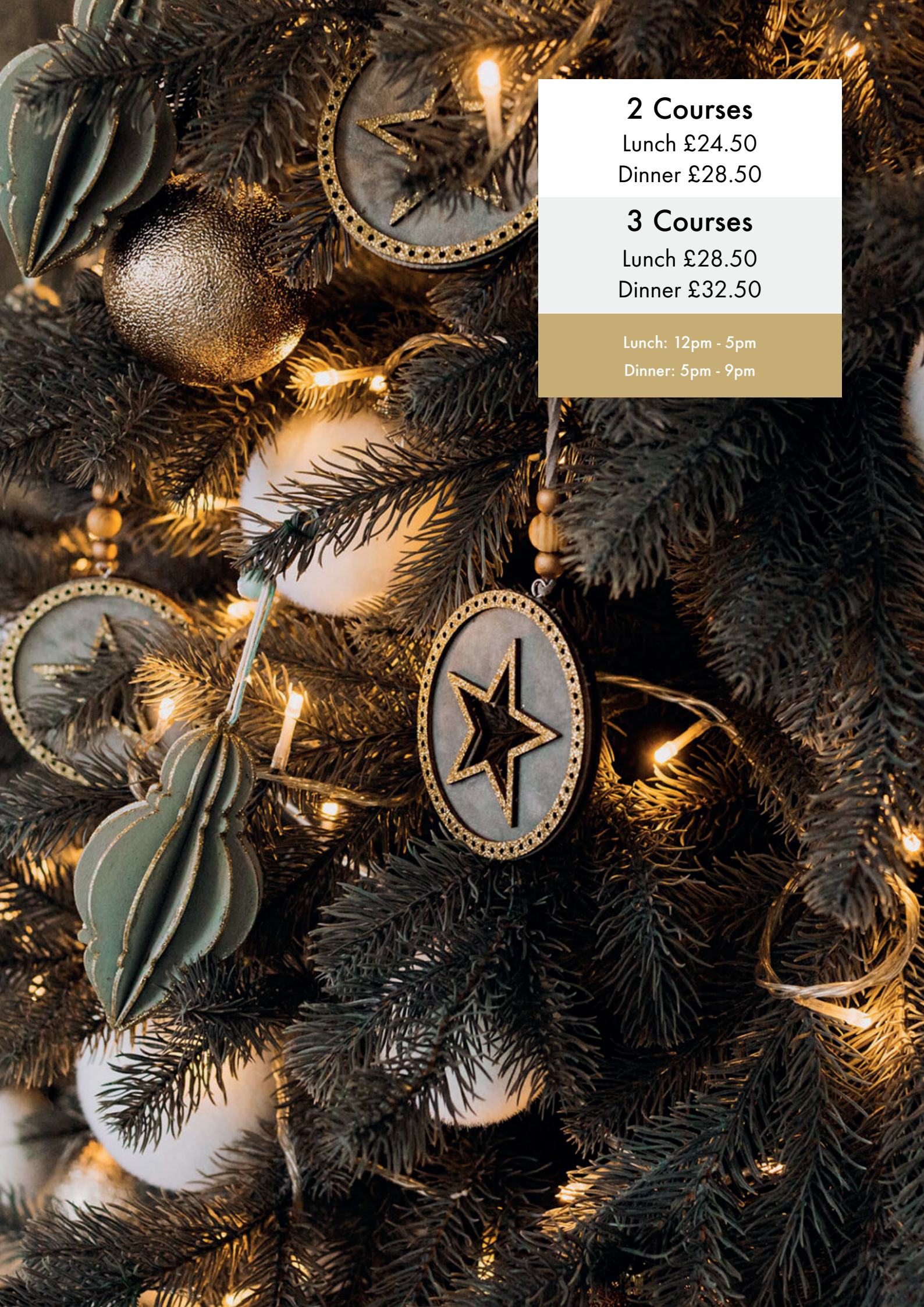
Carrot Cake

Bakewell

Baileys Panna Cotta

Unlimited Tea and Coffee

Served Everyday From 12:00pm - 5:00pm



2 Courses

Lunch £24.50
Dinner £28.50

3 Courses

Lunch £28.50
Dinner £32.50

Lunch: 12pm - 5pm

Dinner: 5pm - 9pm

Festive treats



Daily Festive Lunch & Dinner

Starters

Fleetwood Smoked Salmon

Chive new potato salad, avocado puree, baby herbs, lemon oil (GF)

Chicken and Wild Mushroom Pâté

Ciabatta croutes, onion chutney, mixed leaves (Gluten free on request)

Spiced Sweet Potato and Coconut Soup

Coriander oil, croutons (VE) (Gluten free on request)

Toasted Goats Cheese Crumpet

Basil butter, tomato fondue, balsamic (V)

Mains

All mains served with seasonal vegetables

Roast Turkey

Roast potatoes, stuffing, pigs in blankets, roast parsnip, rich gravy (Gluten free on request)

Confit Duck Leg

Garlic and thyme fondant potato, sticky red cabbage, blackberry jus (GF)

Grilled Fillet of Salmon

Ratatouille, saffron pomme puree, basil oil (GF)

Lentil, Butternut Squash and Spinach Cottage Pie

Olive oil pomme puree (GF VE)

Desserts

Classic Christmas Pudding

Brandy sauce, vanilla pod ice cream (Gluten free on request)

Vegan Chocolate Cheesecake

Chocolate sauce, seasonal berries (GF VE)

Warm Ginger Parkin

Vanilla butterscotch sauce (V)

Blueberry Mini Pavlova

Creme chantilly, poached blueberries, blueberry coulis (GF)

£41.00

Per Person

28th & 29th Nov

5th, 6th, 12th, 13th, 19th & 20th Dec

Price for Two Persons

When attending our Christmas functions,
enjoy a special **Bed & Breakfast** rate at £125

These are the good times

Party Nights

Starters

Fleetwood Smoked Salmon

Chive new potato salad, avocado puree, baby herbs, lemon oil (GF)

Chicken and Wild Mushroom Pâté

Ciabatta croutes, onion chutney, mixed leaves (Gluten free on request)

Spiced Sweet Potato and Coconut Soup

Coriander oil, croutons (VE) (Gluten free on request)

Mains

All mains served with seasonal vegetables

Roast Turkey

Roast potatoes, stuffing, pigs in blankets, roast parsnip, rich gravy (Gluten free on request)

Confit Duck Leg

Garlic and thyme fondant potato, sticky red cabbage, blackberry jus (GF)

Grilled Fillet of Salmon

Ratatouille, saffron pomme puree, basil oil (GF)

Lentil, Butternut Squash and Spinach Cottage Pie

Olive oil pomme puree (GF VE)

Desserts

Vegan Chocolate Cheesecake

Chocolate sauce, seasonal berries (GF VE)

Warm Ginger Parkin

Vanilla butterscotch sauce (V)

Blueberry Mini Pavlova

Creme chantilly, poached blueberries, blueberry coulis (GF)

Arrival 7pm. Dinner Served From 7:30pm

Disco and Dancing (Hosted by DFC) Until 00:30am

All parties required to pre-order 14 days prior to the event. A non-refundable, non-transferable deposit of £20 per person is required on booking. Full pre-payment is required 4 weeks prior to the event. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask at time of booking.

Make memories together

Christmas Day

Arrival 12:30pm.

Mixed hors d'oeuvres for the table

Mini leek, potato and smoked bacon soup (GF)
Smoked salmon and keta bellini, chive cream cheese
Parmesan and garlic butter pinwheel (V)
Pork, sage and cranberry festive sausage roll
Homemade warm bread and butter

Starters

Poached Cajun Tiger Prawns

Mango and roasted corn salsa, sweet chilli and lime dressing, crispy rice noodles (GF)

Trio of Melon

Cantaloupe, honeydew and watermelon, winter seasonal berries, elderflower syrup,
blood orange sorbet (VE GF)

Slow cooked shin of beef and wild mushroom arancini

Cauliflower puree, pickled onions, beer jus

Duck Liver and Cointreau Parfait

Toasted brioche, sweet onion chutney, dress leaves (Gluten free on request)

Mains

Grilled Fillet of Seabass and Pan Fried Scallop

Cherry tomato, roasted pepper and butter bean ragout, crispy capers,
tomato butter sauce, lemon oil (GF)

Roast Turkey

Roast potatoes, sticky spiced red cabbage, sage and onion stuffing, pigs in blankets, carrot and swede,
roast honey glazed parsnips, buttered sprouts, rich turkey gravy (Gluten free on request)

Roast Sirloin of Beef

Fondant potato, buttered savoy cabbage, smoked cauliflower cheese, haggis bon bon,
whisky and wholegrain mustard sauce

Roast Harissa Cauliflower Steak

Lemon, chilli and coriander chickpeas, celeriac puree, lemon yoghurt, coriander oil (VE GF)
Yorkshire puddings, gravy, cranberry sauce and pigs in blankets served for the table family style

Desserts

Assiette of Chocolate

Chocolate torte, warm triple chocolate brownie, chocolate and frangelico tart,
white chocolate ice cream

Apple and Blackberry Crumble Tart

Blackberry coulis, green apple sorbet (GF VE)

Classic Christmas Pudding

Calvados brandy sauce

Local Cheese Plate

Apple and date chutney, artisan crackers (Gluten free on request)

Finish off your meal with tea, coffee, mince pies and truffles

Children's Menu

(Under 12s)

Starters

Cream of Tomato and Basil Soup
Crispy Chicken Goujons, Barbeque Dip
Platter of Melon, Seasonal Berries

Mains

Half Size Traditional Turkey Dinner
Mini Fish and Chips, Mushy peas
Penny's Sausage, Mash Potato, Carrot and Swede, Gravy

Desserts

Chocolate Assiette

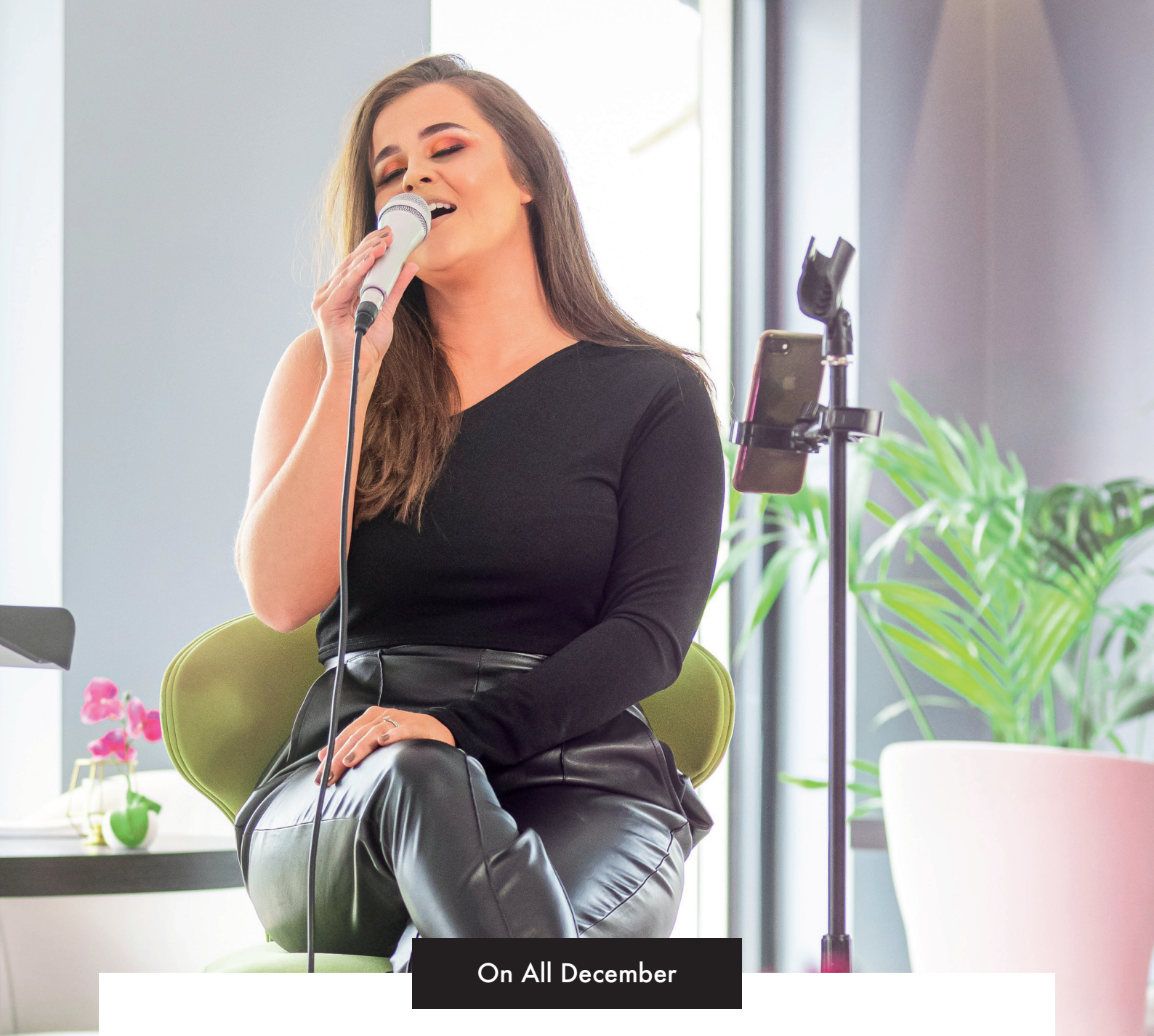
Kids Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream
Eton Mess Ice Cream Sundae, Meringue, Strawberries and Cream,
Ice Cream, Coulis, Whipped Cream

There will also be an extra special visit from Santa!

Why not stay the night with our
Dinner, Bed and Breakfast rate at £315

Price for Two People Sharing

All parties required to pre-order 14 days prior to the event. A non-refundable, non-transferable deposit of £25 per person is required on booking. Full pre-payment is required 4 weeks prior to the event. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask at time of booking.



On All December

Artists at Artisan

Music from 7:00pm till late

5th December - Ella Shaw

6th December - Xanthia

12th December - Lauren Brown

13th December - Hayley Eccles

19th December - Phil Ireland

20th December - Geno Eccles

£29 Per Person

Michael Bublé Tribute Night

Wednesday 17th December - Dinner served from 7:30pm

Starters

Fleetwood Smoked Salmon

Chive new potato salad, avocado puree, baby herbs, lemon oil (GF)

Chicken and Wild Mushroom Pâté

Ciabatta croutes, onion chutney, mixed leaves (Gluten free on request)

Spiced Sweet Potato and Coconut Soup

Coriander oil, croutons (VE) (Gluten free on request)

Mains

All mains served with seasonal vegetables

Roast Turkey

Roast potatoes, stuffing, pigs in blankets, roast parsnip, rich gravy (Gluten free on request)

Confit Duck Leg

Garlic and thyme fondant potato, sticky red cabbage, blackberry jus (GF)

Grilled Fillet of Salmon

Ratatouille, saffron pomme puree, basil oil (GF)

Lentil, Butternut Squash and Spinach Cottage Pie

Olive oil pomme puree (GF VE)

Desserts

Vegan Chocolate Cheesecake

Chocolate sauce, seasonal berries (GF VE)

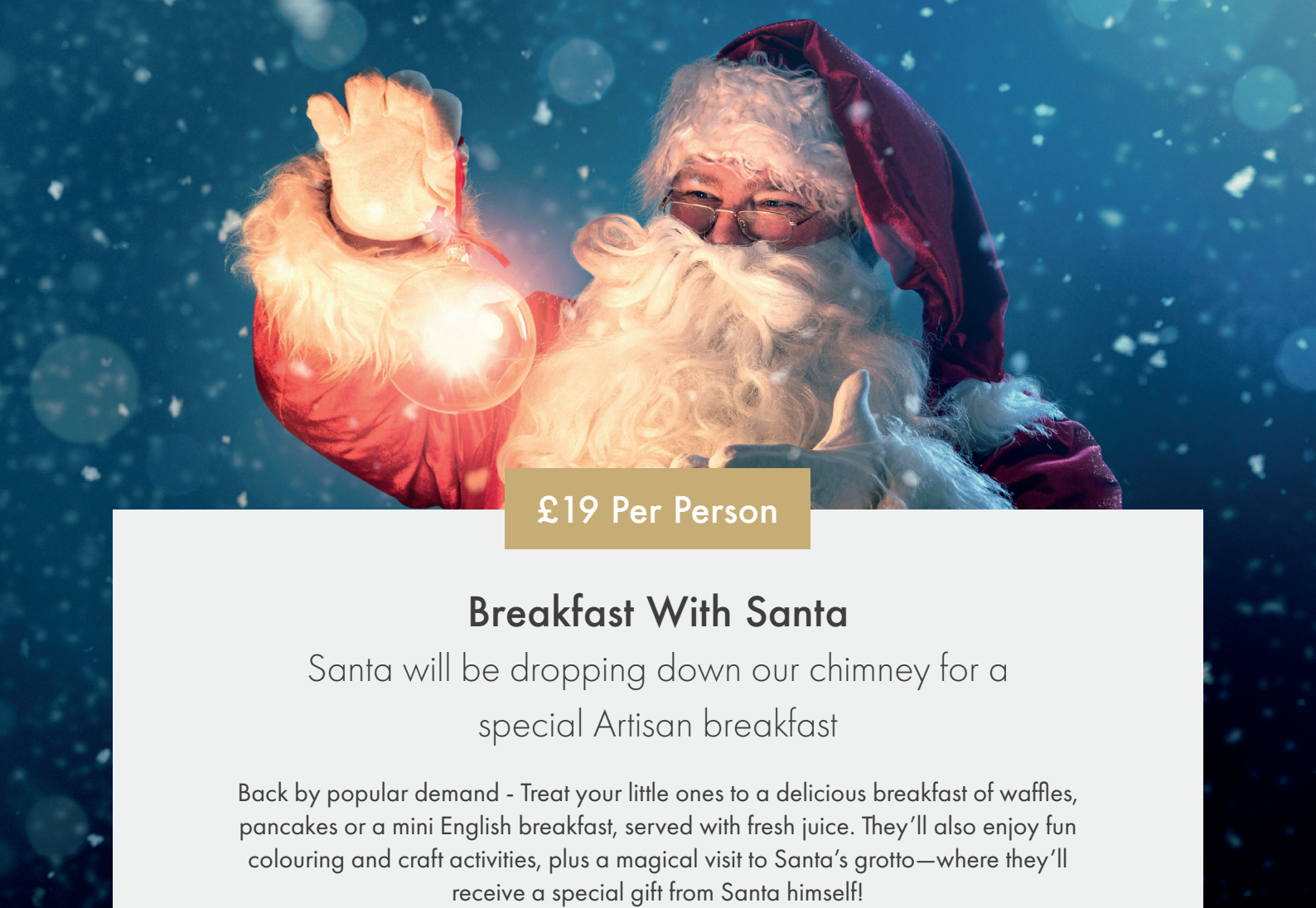
Warm Ginger Parkin

Vanilla butterscotch sauce (V)

Blueberry Mini Pavlova

Creme chantilly, poached blueberries, blueberry coulis (GF)

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£19 Per Person

Breakfast With Santa

Santa will be dropping down our chimney for a special Artisan breakfast

Back by popular demand - Treat your little ones to a delicious breakfast of waffles, pancakes or a mini English breakfast, served with fresh juice. They'll also enjoy fun colouring and craft activities, plus a magical visit to Santa's grotto—where they'll receive a special gift from Santa himself!

Arrival 10:30am

Dates: 30th November, 6th, 7th, 13th, 14th, 20th, 21st December.

Adult tickets include a full English breakfast.

£17 Per Child

CHILDREN'S FESTIVE AFTERNOON TEA

Turkey and Cranberry Sandwich
Cheese Savoury Sandwich
Egg Mayonnaise and Cress Sandwich
Pork, Cranberry and Sage Festive Sausage Roll
Pig in a Blanket, Tomato Ketchup Dip

White Chocolate and Brownie Snowball Cake Pop
Lemon Posset, Crushed Meringue, Candy Cane, Raspberry Dust
Mini Mince Pie
Mini Jam Doughnut
Christmas Gingerbread Biscuit



The fine print

Useful Information

These conditions apply to all guests attending Christmas functions and events.

All events and offers are subject to availability.

All Christmas programme bookings must be confirmed with a deposit specified per event and is payable with confirmation. All balances must be paid in full 4 weeks before the event. If a booking is made within 4 weeks of the event then full payment is required. If the final amount is not settled in advance the hotel reserves the right to cancel the booking.

The rate for the event and any accommodation shall be the rate detailed in the confirmation of booking supplied by the hotel, which may be sent by fax, post or email. For accommodation, a £35 non-refundable deposit per person is required at the time of reservation, with the full balance being paid on arrival or prior to.

All prices shown are inclusive of VAT but may be subject to any other relevant taxes/levies at the current prevailing rate in force on the day of the event. Prices advertised are subject to change prior to booking.

We regret that all payments received, including deposits, are non-refundable and non-transferable, unless in the unlikely event that the hotel is obliged to cancel the event, all monies will be refunded or an alternative date or location will be offered (at the hotel's discretion) without further liability to the hotel.

We regret that should your party size decrease in numbers, payments (including deposits) cannot be offset against food, beverage or accommodation.

The management of the hotel reserves the right to refuse entry to the hotel. In addition the hotel reserves the right to charge the organiser, company or individual for any damages caused by unreasonable behaviour. The management reserves the right to refuse the service of alcoholic drinks.

Groups of less than 10 may be required to share tables with other parties.

Special requests (e.g. dietary requirements) must be made known to the hotel at least 14 days before the event. The organiser of the party is responsible for paying the group's deposit, final full payment and pre-orders to the hotel. No additional food or beverage of any kind is permitted into the hotel by party organisers or guests.

The hotel will endeavour to ensure that all the information and prices are accurate, however, occasionally errors occur and the hotel reserves the right to correct prices or other information in such circumstances. If a booking has already been made the hotel is entitled to cancel the booking without liability.



Our truly magical
Weddings At Foxfields

Situated in the heart of the Ribble Valley, located only minutes away from the picturesque and historic town of Whalley, Lancashire, Foxfields Country Hotel is nestled within 9 acres of beautiful landscaped gardens.

Weddings at Foxfields are held throughout the year. During the winter months, our weddings are truly magical. In summer, our grounds and gardens, the exquisite licensed gazebo and fantastic views form a stunning backdrop to the celebrations.

Open days held frequently throughout the year,
for more information visit www.foxfieldshotel.com.

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